

MENU

Small Plates

Marinated Olives. Cumin. Burnt Lemon.	VG.GF	16
Hummus. Candied Beetroot. Almond Dukkah. Toasted Ciabatta.	VG.GFO	22
Onion Bhaji. Tamarind. Cauliflower Cream.	V.DFO.GF	24
Market Fish Tartare. Crème Fraîche. Sicilian Olive. Fennel. Gnocco Fritto.	DFO.GFO	26
Beef Tataki. Horseradish. Spring Onion. Garlic Crumb.	DF.GF	28
Buttermilk Fried Chicken. Chardonnay Vinegar. Burnt Honey. Aioli.	GF	28

Medium Plates

Shaved Brussels Sprouts. Green Goddess. Pine Nut Praline.	GF.VG	23
Roasted Carrots. Whipped Feta. Chilli Peanut. Dukkah.	GF.V.DFO	26
Triple Cooked Agria Potatoes. Preserved Lemon & Herb Mayonnaise.	GF.V.VGO	26
Grilled Broccolini. Pancetta Jam. Chilli Oil.	GF.DF.VO	27
Pan-Fried Oyster & Shiitake Mushrooms. Chipotle Butter Foam. Pangrattato.	V.GFO	28

Large Plates

Parmesan Risotto. Marinated Tomatoes. Fried Artichoke.	V. GF	42
Pan Seared Market Fish. Asparagus Verde.	GF.DF	60
Speckle Beef Bavette. Black Pepper Sauce. Tobacco Onions.	GF.DFO	56
Coastal Lamb Shoulder. Tzatziki Labneh. Pickled Vegetables. Spring Greens.	GF.DFO	58
Grilled Speckle Beef Ribeye. Garlic Tourn. Spicy Beef Reduction.	GF.DF	80

GF - GLUTEN FREE | DF - DAIRY FREE | V - VEGETARIAN | VG - VEGAN | O - OPTIONAL